



Bureau of Environmental Health  
8930 Stanford Boulevard, Columbia, MD 21045  
Main: 410-313-2640 | Fax: 410-313-2648  
TDD 410-313-2323 | Toll Free 1-866-313-6300

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**Maura J, Rossman, M.D., Health Officer**

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## **MOBILE FOODSERVICE REQUIREMENTS**

1. Motor Vehicle Administration registration.
2. Compliance with Food Service Facility regulations.  
Code of Maryland Regulations 10.15.03.
3. Howard County Peddlers license. Office of Consumer Affairs. Information: (410) 313-6420.
4. Transient vendor license, Comptroller of the Treasury,  
State of Maryland. Information: (410) 767-1313.
5. Sales and use tax registration, Comptroller of the Treasury,  
State of Maryland. Information: (410) 767-1313.
6. Completely self-contained for electric, gas, water and sewerage.
7. Present unit in operation to Howard County Environmental Health  
Office for inspection once Plan Review is approved. Appointment is necessary.  
Information: (410) 313 -1772.
8. Pay fee and make application for Food Establishment License.  
Information: (410) 313 -1772.
9. The Food Establishment License will be issued when these requirements are  
completed.

## General Plan Review Requirement for a Mobile Food Service Facility

This is to assist with answering general questions regarding the initial requirements for a **change of ownership mobile food service facility or a new mobile food service facility**. The following documents must be submitted to the health department in order to complete the Plan Review process required for the approval of a food service license:

1. **Apply for Food License and Pay Fee Plan Review Fee** (note: fee is based on HACCP Plan & Menu). If no changes to Menu, food service process and operation then fees will generally be the same based on the previous priority assessment.
2. **Floor Plan** with all equipment including small counter top equipment (toasters, microwaves, counter top refrigerators) and other operating equipment such as the exhaust hood, handsinks, 3-compartment sink, mop sink, etc.. Plans may be hand drawn to scale for change of ownership or mobile units if no remodeling or revision has occurred (refer to sample).
3. **Equipment List** numbered to match numbered equipment plan, with manufacturer's name and model number. Equipment list must include manufacturer and model number of all existing equipment (refer to sample).
4. **Specification Sheets** are required for all new equipment (not in our previous owner's file) and for all new food service facility.
5. **Certified Manager's** Certified in Food Safety (someone must be present at the facility at all times). Required for all High and Moderate priority facility.
6. **A Complete Menu** (low priority facility may list category of pre-packaged goods).
7. **HACCP (Hazard Analysis Critical Control Point) Plan** (See HACCP Plan Guideline packet).
8. **For Mobile Units Only:** Base of Operation Agreement Letter with a copy of Food Establishment License (if facility is not located in Howard County).

Please submit the above listed documents to proceed with the plan review of the referenced business. The plan review process is a requirement for all change of ownership situations (after final settlement) and new food service facilities for food license issuance by the Howard County Health Department Food Protection Program.

Please note that all plan review requirements must be met **within 30-days** of completion of the license application and fee payment for all operating change-of-ownership. If the plan review requirements are not met, license application will not be approved or may be denied and the food service facility may be closed and/or fined for operating without a Food Service License. **Food license is non-transferable.**

## REQUIREMENTS FOR MOBILE FOOD SERVICE FACILITIES

### 1. Source of Food

Food must be from sources, which comply with 10.15.03.04 A – I. **Food prepared at home or in an unlicensed facility is not permitted to be sold to the public.** The source of the food must be documented in the facility file record.

### 2. Food Temperature Control

A heated unit on board the mobile truck must maintain potentially hazardous food at 135° F throughout the day's operation. Cold storage units must maintain potentially hazardous food at 41° F.

A heated unit (water bath, steam table, or dry air "hot box") must be capable of raising the temperature of food as follows:

- (a) Food from sealed, commercially retorted, shelf stable package must be heated from ambient temperature to 135° F within 2 hours.
- (b) Food which is being reheated from refrigerated temperature must reach 165° F within 2 hours. This includes sandwiches which are placed in the "hot box", an insulated, heated dry air compartment.
- (c) Opened, partially full containers of potentially hazardous food must be maintained at 41° F or 135° F. This applies to cans of food which are used to replenish the serving line.

### 3. Hand Washing Facilities

All mobile units are required to provide handwashing facilities except pre-packaged ice cream trucks.

### 4. Food Protection

Methods of food protection for mobile units should meet the same criteria as for other open food operations such as smorgasbords, cafeteria lines, or caterers. These may include a self-closing lid, a food guard or other barrier to protect the food, and overhead protection from birds and adverse weather conditions.

The service of open food from a mobile truck must meet the same requirements as an off-site caterer or a satellite operation. Food source, temperature control, and protection are of primary concern. Until the time that the container of food is

opened and placed on the serving line, all food must be in sealed packages and must have been produced in a licensed food establishment. The method of disposition of food left over at the end of each day must be documented.

5. Utensil Washing Facility

An on-board utensil washing facility is required. If minimal on-board utensil washing is available, more than one serving utensil must be available as a back up, in case the utensil in use is contaminated, damaged, or lost. When a depot is located in another jurisdiction, an inspection report for the depot may be requested from the appropriate approving authority.

6. Food Contact Equipment

All food contact equipment and equipment components must comply with the provisions of COMAR 10.15.03.15A(1) and (2). The person-in-charge shall ensure that all food equipment meets one or more of the following design standards:

- (a) National Sanitation Foundation (NSF) or equivalent sanitation certification from:
  - (i) The Etlsemko division of Intertek Group PLC (Intertek ETL SEMKO)
  - (ii) Canadian Standards Association (CSA)
  - (iii) Underwriters Laboratories (UL)
- (b) Baking Industry Sanitation Standards Committee;
- (c) National Automation Merchandizing Association;
- (d) International Association of Milk and Food Sanitarian's "3-A Sanitary Standards"
- (e) Another applicable published standard acceptable to the approving authority;

7. Personal Cleanliness

Persons handling or serving open food must comply with COMAR 10.15.03 regarding cleanliness, hair restraints, clean clothing, tobacco use, glove use and no bare hand contact with ready-to-eat food.

8. Single Service Articles

When single service items are used, they must be stored and dispensed as provided in COMAR 10.15.03.17H(1-3).

9. Labeling of Food

All packaged food must bear a label that contains the name and place of business of the manufacturer, packer or distributor, the common or usual name of the food, a list of ingredients unless the food has a standard of identity, and all other requirements listed in Health-General Article §21-210. Additionally, the Maryland Department of Agriculture has requirements for weight declarations on the label.

10. Base of Operations

A mobile unit's base of operations must be a licensed food establishment, licensed depot or commissary which provides the following:

- (1) A source of potable water, potable water hoses and clean connections.
- (2) A method for disposal of sewage acceptable to the approving authority.
- (3) Clean adequate and covered trash receptacles.
- (4) Refrigerated and dry food storage areas, if needed.
- (5) Storage area for single service articles.
- (6) If necessary, utensil washing facility.

11. A Food Service Facility License is required.

## **Mobile Unit Handling Exposed Food or Food Removed From Sealed package**

The following are the physical requirements of a Mobile Unit:

1. Floors, walls and ceilings shall be easily cleaned, smooth, non-porous and shall be kept clean and in good repair.
2. All openings into the outer air shall be effectively screened and doors self-closing.
3. Lighting shall be provided as necessary for adequate cleaning.
4. Hand washing facilities with hot and cold running water, disposable towels and soap shall be provided on the mobile unit.
5. All multi-use utensils, machines and equipment in the mobile unit shall be constructed as to be easily cleaned and shall be kept in good repair.
6. Multi-use utensils used in the preparation of food and drink and all surfaces coming in contact with food or drink shall be thoroughly cleaned and sanitized as necessary.
  - A. A three-compartment sink shall be utilized to clean and sanitize utensils on the vehicle. Hot and cold running water and integral drain boards shall be provided.
  - B. This sink shall be on board the mobile unit.
  - C. Each compartment of the sink shall be capable of accommodating the largest utensil.
  - D. A test kit or other device that accurately measures the parts per million concentration of the solution shall be provided and used.
  - E. The drain lines from the multi compartment sink shall be separate and indirect.
  - F. All food service equipment producing liquid waste shall drain to a holding tank via an indirect drain line.
7. Each unit shall be equipped with a waste-receiving tank of sufficient size to accommodate all the waste water generated from the unit during the normal daily usage.

8. All potentially hazardous foods are to be maintained at 41° F or lower, or 135° F or higher. Thermometers are to be provided in both cold and hot holding areas.
9. Food prepared using equipment approved by the Health Department and food prepared using a process approved by the Health Department may be sold. Any other foods sold must be approved under the Food Facility License issued. Food prepared or stored in individual private homes is not approved for sale to the public.
10. Provide a suitable base of operation for adequately cleaning the vehicle inside and out following each day's operation. This includes an approved facility to dispose of liquid waste, and to refill water tanks.
11. Adequate refuse containers with tight fitting lids must be provided for both employees and customer use.
12. All standards routinely enforced in food service facilities shall be applied to a mobile unit facility.





# Mobile Food Service Unit

## *SAMPLE*

### Equipment List

Please indicate name of manufacturer and model number for each piece of equipment.

- |                           |                            |                                |                                    |
|---------------------------|----------------------------|--------------------------------|------------------------------------|
| 1. Refrigerator           | 5. Stainless Steel Counter | 9. Stainless Steel Counter Top | 13. Char Broil Grill (3ft.)        |
| 2. Freezer                | 6. Storage Cabinet         | 10. Coffee Urn                 | 14. Single Door Reach-In Freezer   |
| 3. Steam Table            | 7. 3-Compartment Sink      | 11. 4-Range Burner             | 15. Service Shelf (fold down)      |
| 4. Prep.-Top Refrigerator | 8. Hand-sink               | 12. Exhaust Hood Unit          | 16. Holding Tank (potable & waste) |

### Floor Plan

